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(54) Title: POST HARVEST TREATMENT OF CROPS

(57) Abstract: Novel processes and combinations of matter for treating fresh produce to seal fresh-cut stems to reduce moisture loss and inhibit fungus, mold, rot and insect infestation at the site where the produce was separated from the plant stalk. Natural and commercially produced waxes are modified with elastomers to render efficacy for sealing produce at ambient and refrigerated temperatures, thus reducing moisture loss, reducing oxygen beneath the wax, and thus preventing infestation. The result is reduced loss of fresh produce due to moisture loss and infestation; and a safe, economical, and environmentally superior alternative to fungicides and biocides and brand enhancement opportunities in the general marketplace.

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